

Figure 1.

Process Flow Chart for Cheese Fractionation

100

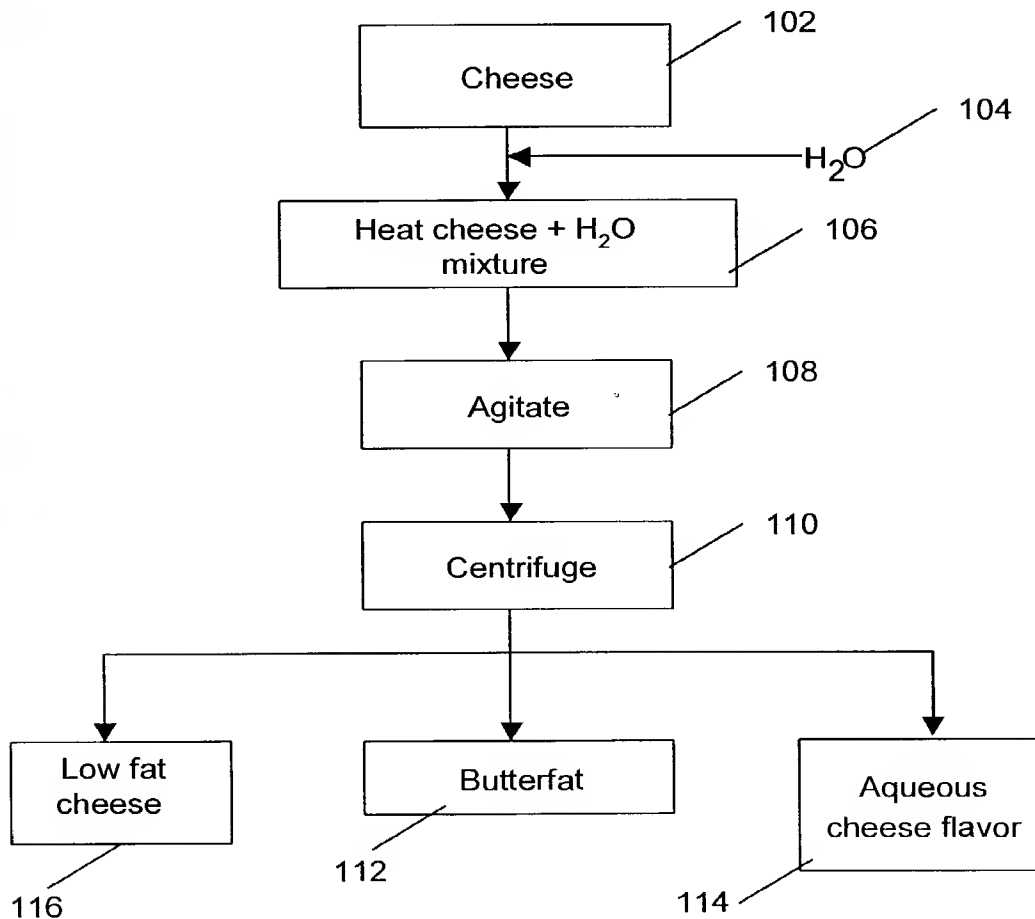


Fig. 2



Fig. 3

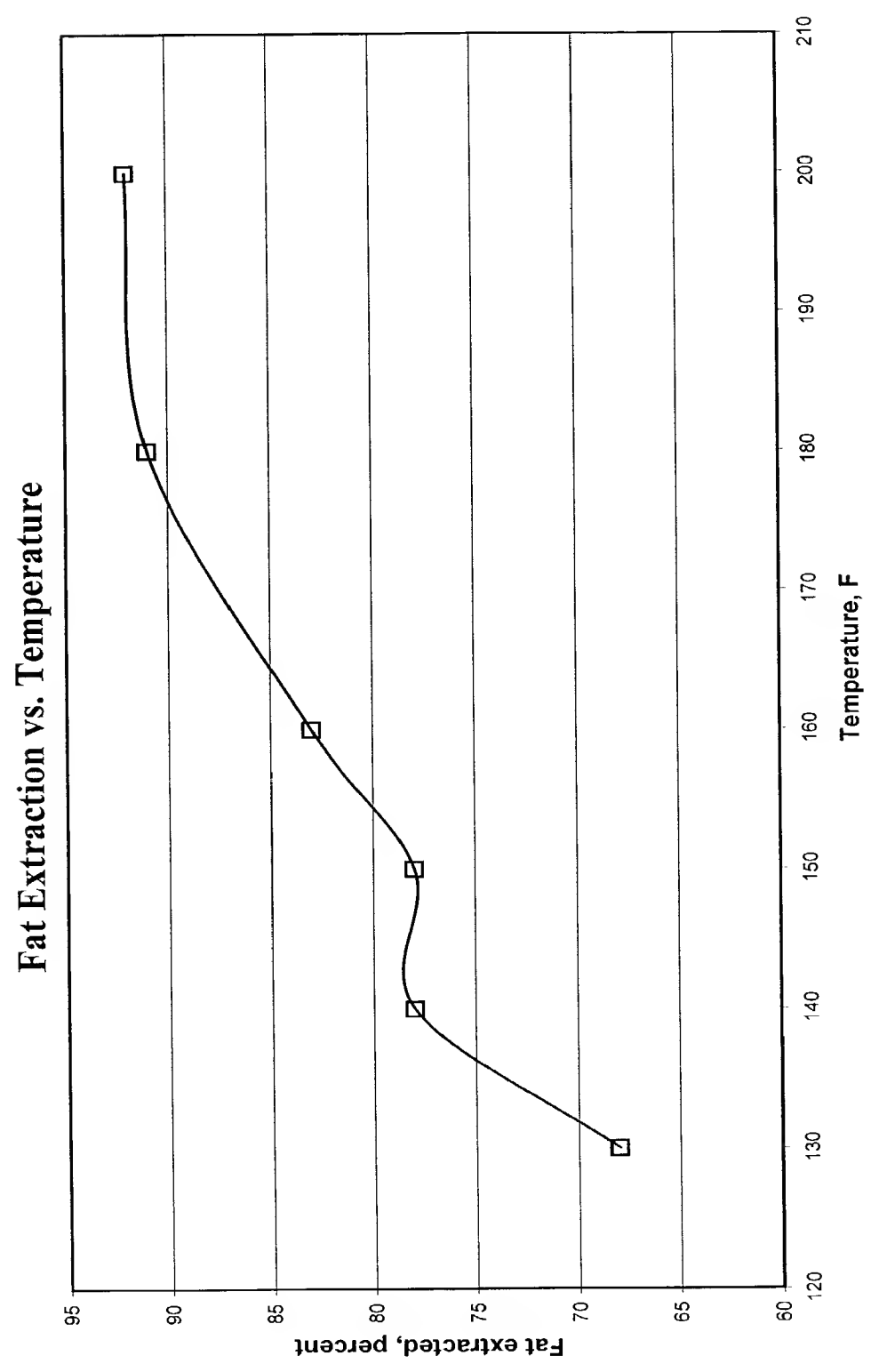


Fig. 4

Fat Reduction vs. Water Use

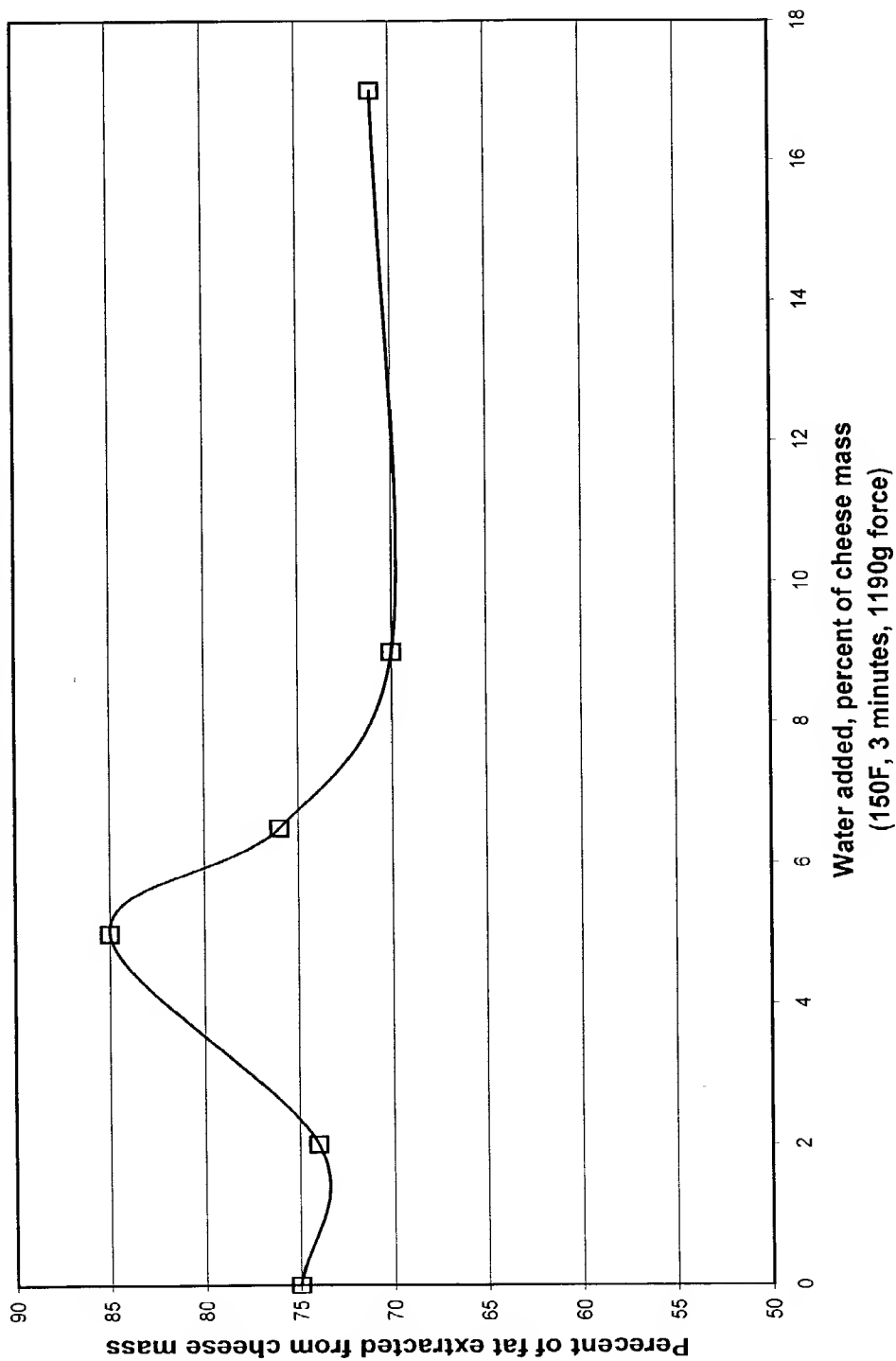


Fig. 5

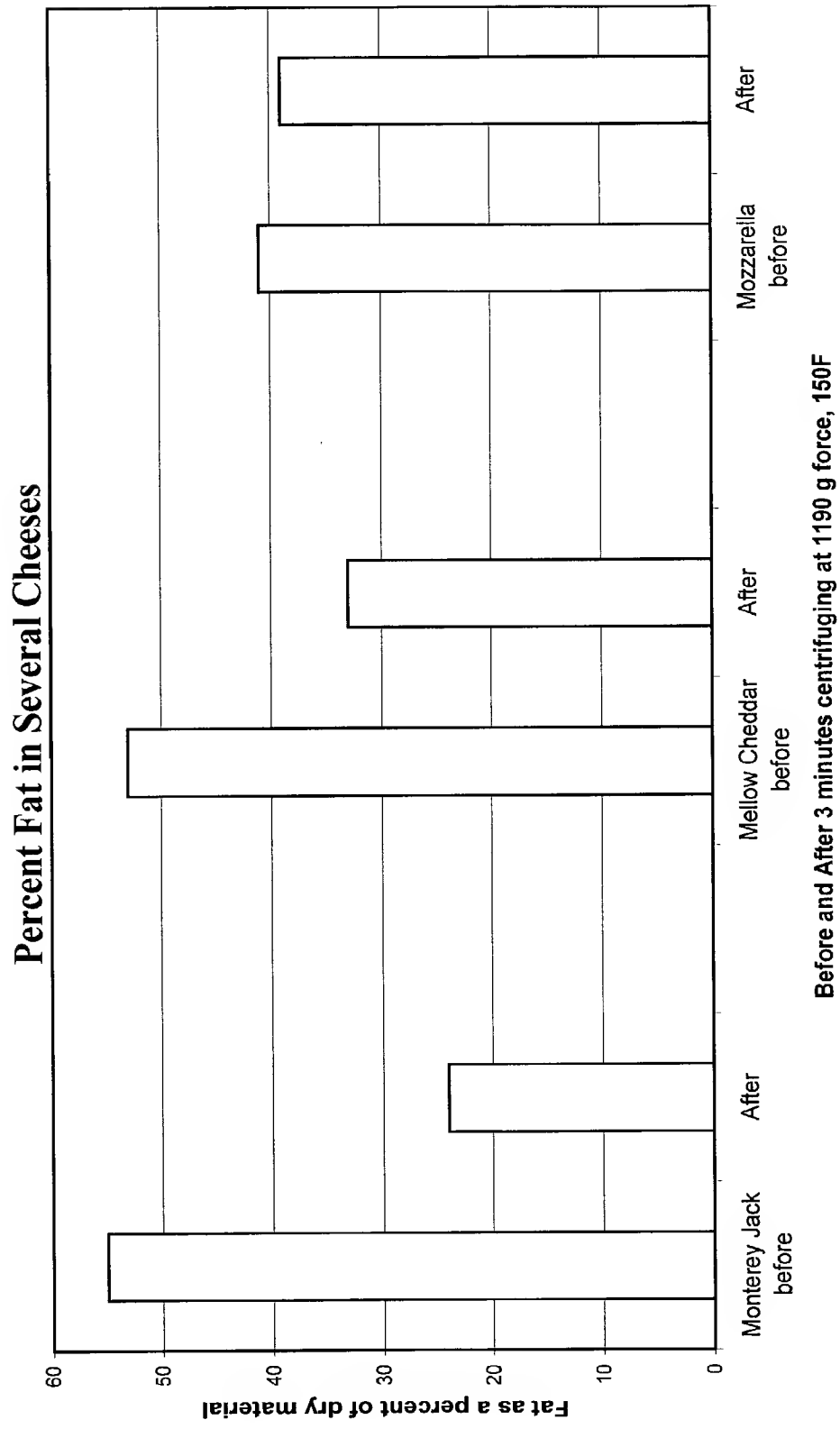


Figure 6.
Process Flow Chart for Manufacturing a Sharp Low Fat Cheese
and for Extracting a Cheese Flavor

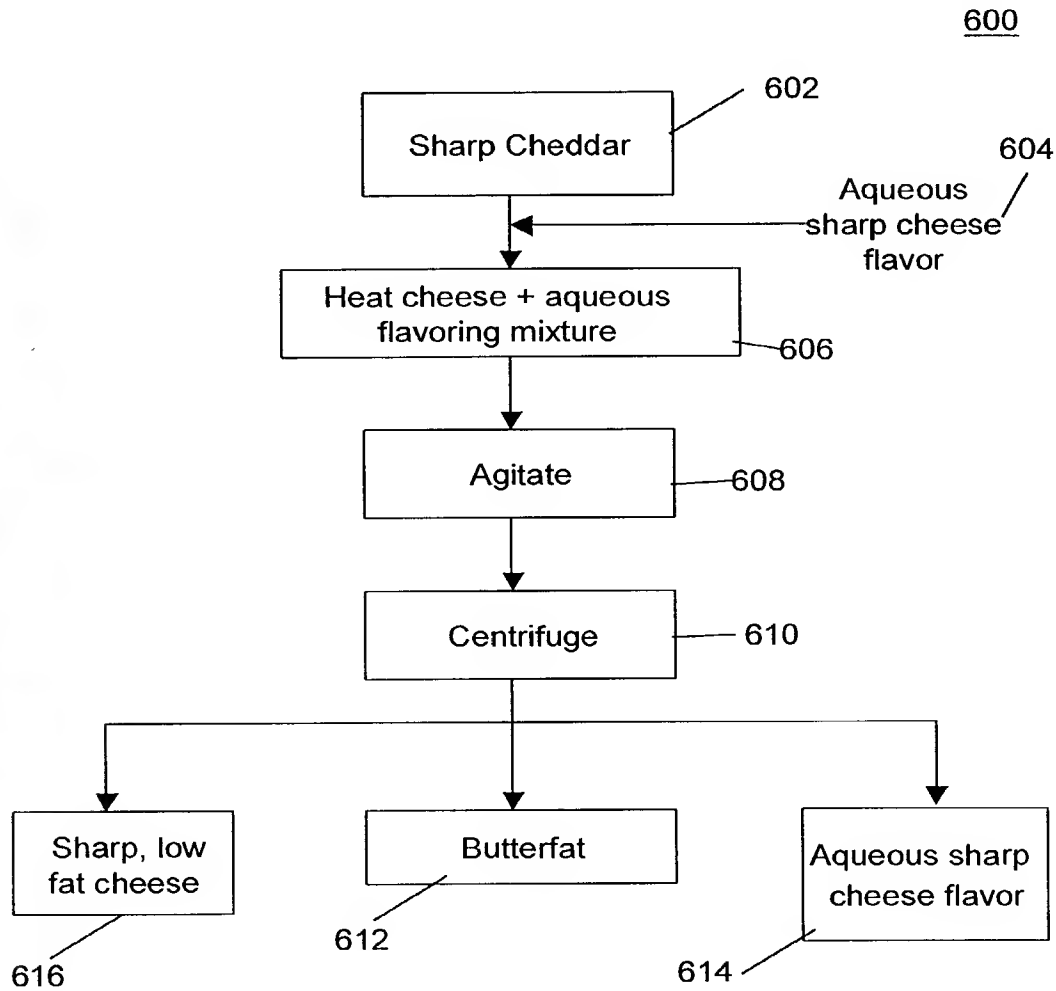


Fig. 7 Fractionation Results

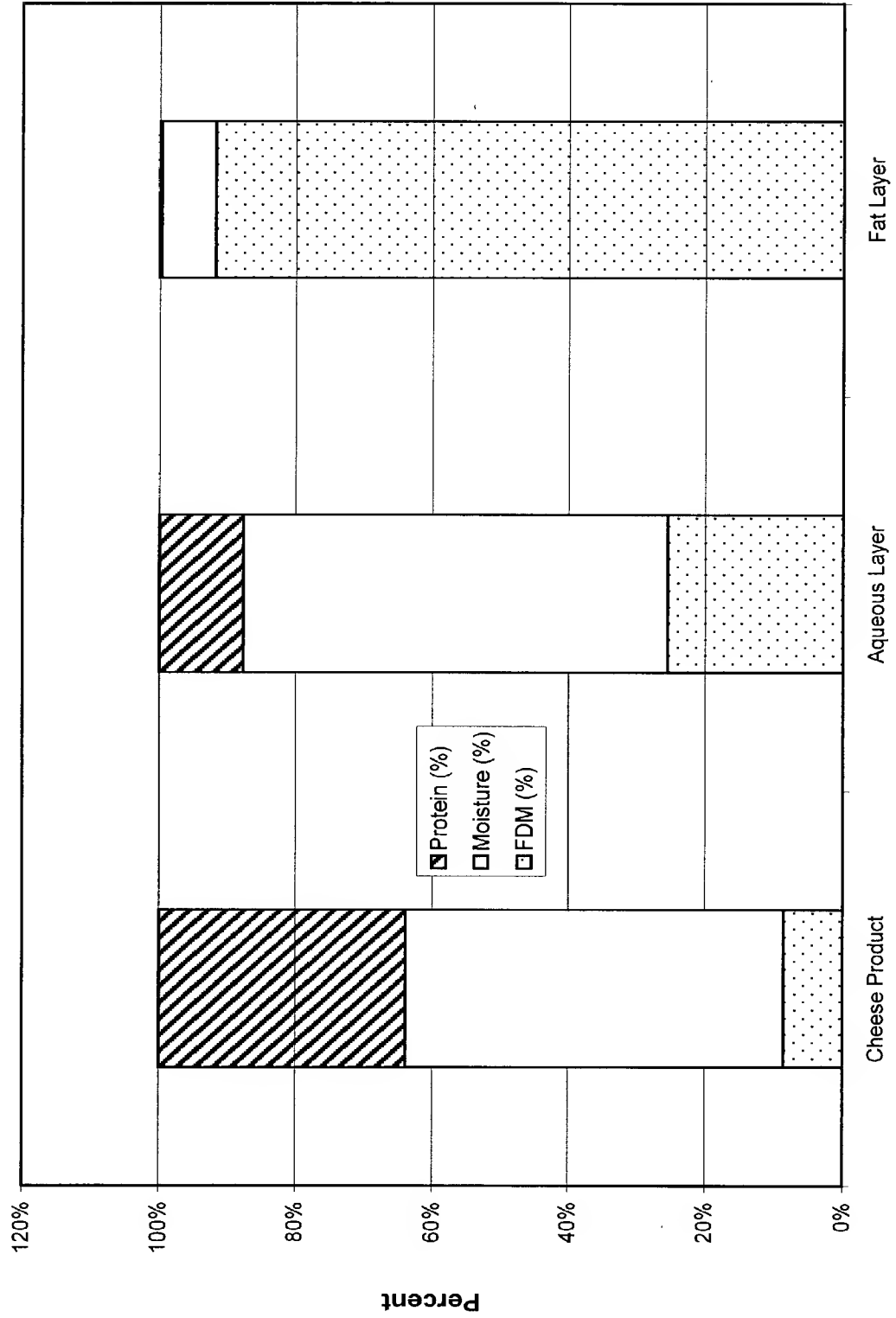


Figure 8.

Process Flow Chart for Cheese
with Mild or Bland Flavor

800

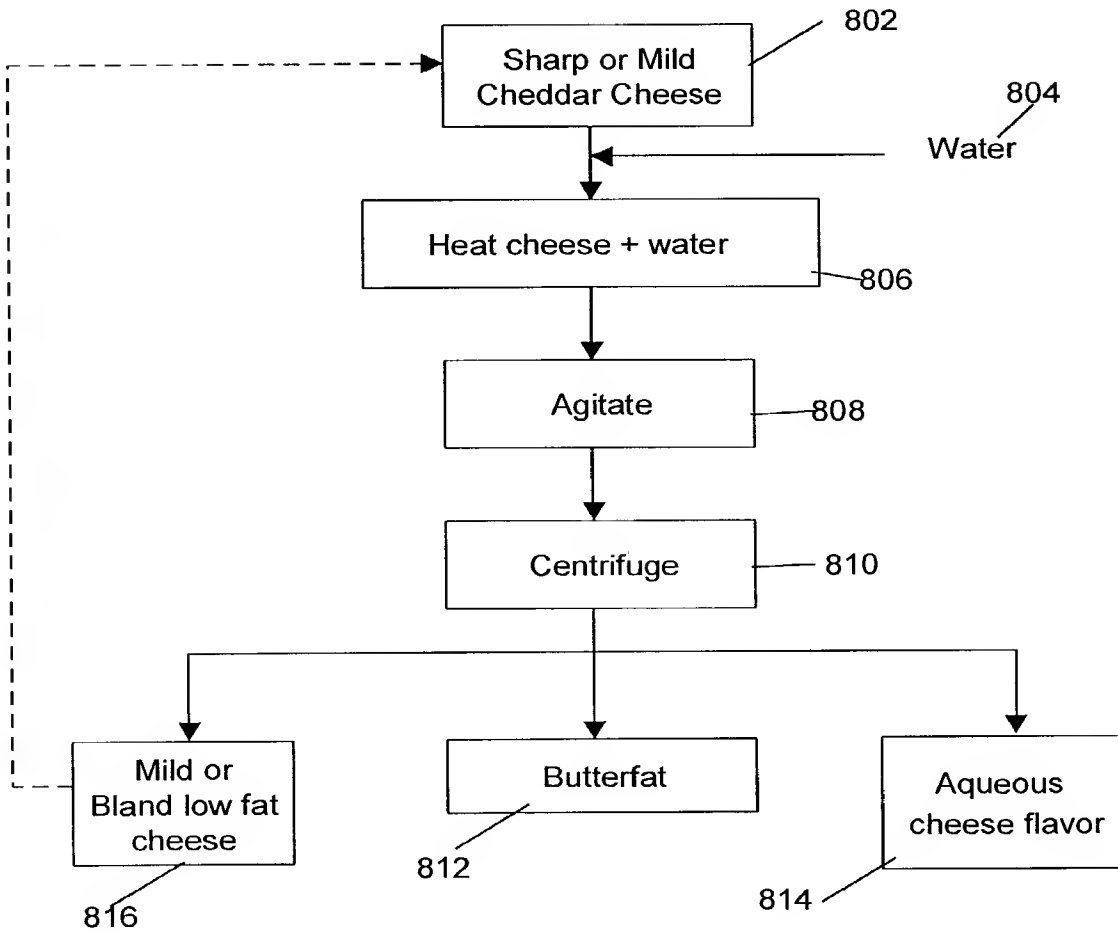


Figure 9.

Process Flow Chart for Cheese Flavor Extraction
From Enzyme Modified Cheese (EMC)

900

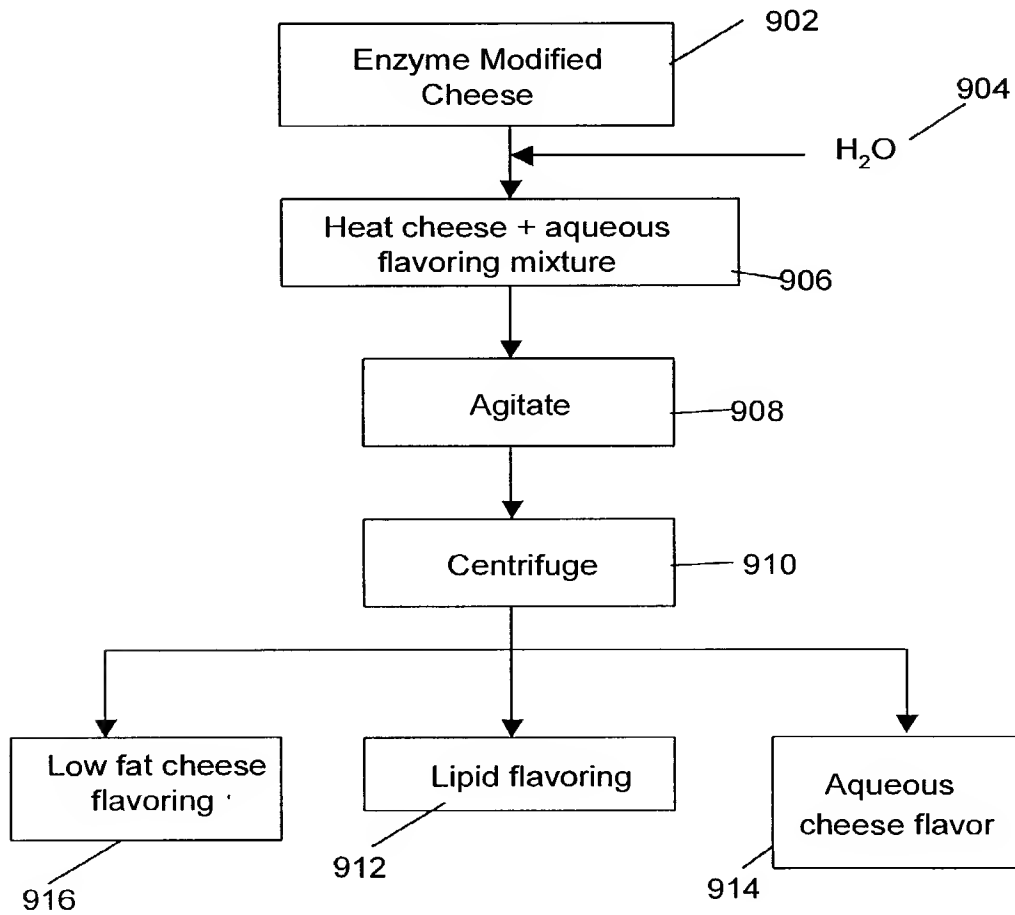


Fig. 10 EMC Fractionation Results

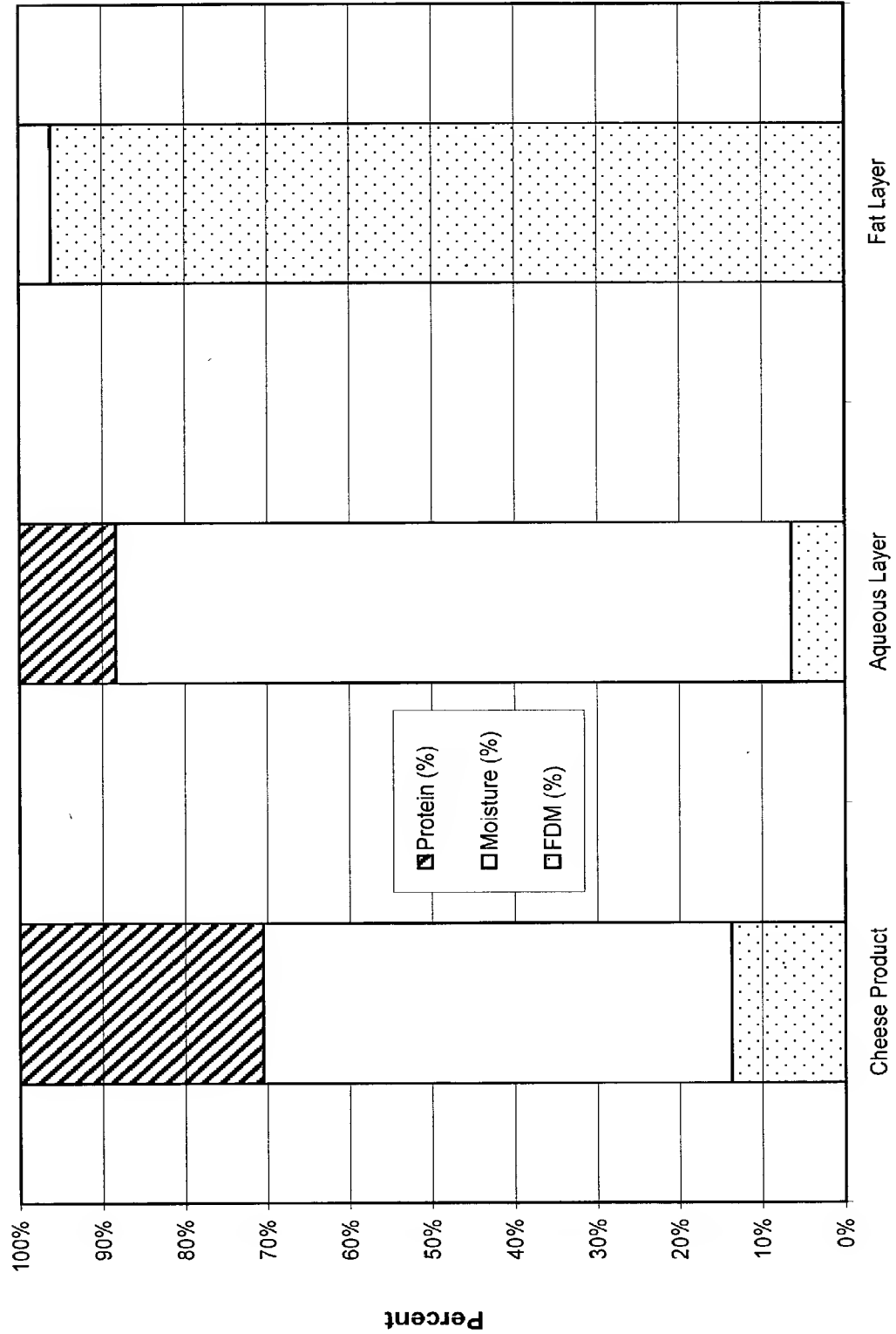


Figure 11.

Process Flow Chart for Cheese Fractionation
For Removal of Undesirable flavors

1100

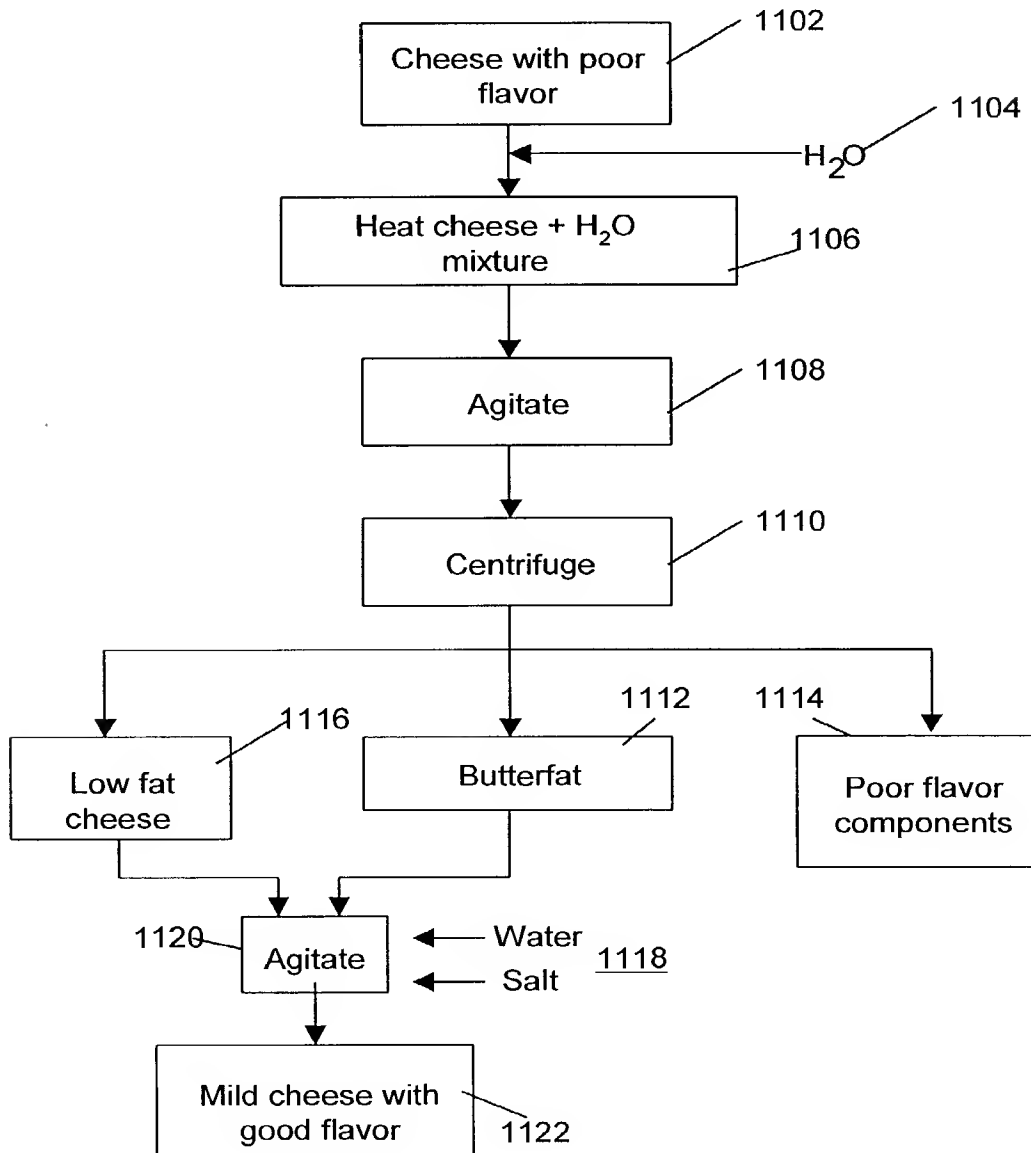


Figure 12
Process Flow Chart for Manufacturing
Light or Reduced Fat Cheese 1200

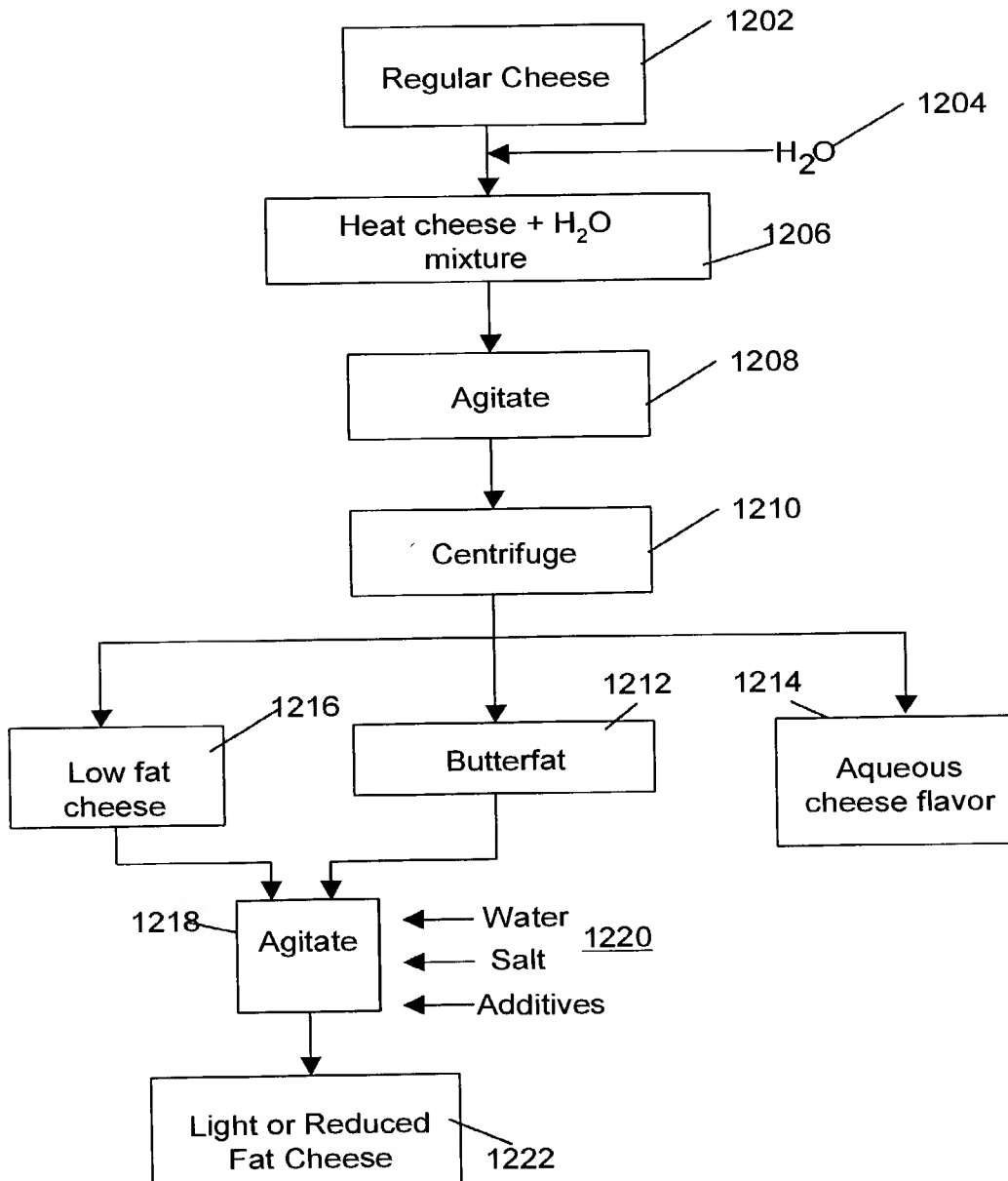


Figure 13.

Process Flow Chart for Producing 1300
a Cheese-flavored Dairy or Non-Dairy Spread

